



OAK & AMBER

FROM THE HEARTH
COOKED OVER TEXAS POST OAK & PECAN | USDA PRIME GRADE*

PREMIUM CUTS

NEW YORK STRIP 67 | 12oz

FILET MIGNON 74 | 10oz

BAVETTE 45 | 8oz

TOMAHAWK RIBEYE 185 | 30oz

BONE-IN COWBOY RIBEYE 115 | 16oz

28-DAY DRY AGED PORTERHOUSE 235 | 32oz

COLORADO RACK OF LAMB | 74-Bone

SAUCES & BUTTERS | 5 EACH

Bearnaise

Chimichurri

Cabernet Jus

Sauce Au Poivre

Maître d'hôtel Butter

Black Truffle Butter

Foie Gras Butter

Tasting of All Sauces & Butters | 25

OAK & AMBER SPECIALTIES

ROHAN DUCK BREAST A L'ORANGE* | 55

Wilted Greens

RIGATONI A LA VODKA | 39

Stracciatella | Basil

BLACK TRUFFLE TAGLIATELLE | 42

Beurre de Baratte | Pecorino | Buckwheat

WOOD FIRE GRILLED BURGER* | 34

8oz Brisket Blend | American Cheese

Onion | Dill Pickle | Sesame Brioche

BACON VEILED SALMON* | 47

Lentils du Puy | Parsnip | Sherry Riserva

SEARED SCALLOP RISOTTO* | 52

Preserved Lemon | Garlic Crisps | Smoked Trout Roe

SIGNATURE SIDES

POMMES PUREE | 15

Yukon Gold | European Butter | Sea Salt

ROSEMARY TALLOW POMME FRITES | 14

House Cut | Green Goddess Aioli | Ketchup

SIGNATURE HASHBROWN | 22

Smoked Trout Roe | Labne | Aleppo

WOOD FIRED JUMBO ASPARAGUS | 18

Pomegranate Molasses | Sumac | Lemon

LOBSTER & MACARONI AU GRATIN | 34

Bechamel | Cheddar | Comte | Bacon | Savory Crumble

BRUSSELS SPROUTS | 22

Juniper Glazed | Lardons | Apple Cider



OAK & AMBER

STARTERS

MONARCH OYSTERS | 32

Caviar | Yolk | Ponzu

MARKET OYSTERS* | 27

Cocktail Sauce | Mignonette

CHILLED JUMBO SHRIMP COCKTAIL* | 28

Cocktail Sauce | Bergamot Aioli

TUNA CARPACCIO* | 29

Avocado | Lemon | Crostini | Fleur de Sel

WOOD FIRED OCTOPUS | 30

Romesco | Caper | Oregano | Lemon

FRENCH ONION SOUP | 22

Brandy | Alpine Cheese | Baguette

GARDEN GREEN SALAD | 19

Green Goddess | Gold Potato | Comte

GEM SALAD | 21

Vande Rose Bacon | Tomato | Maytag Blue
Banyuls Vinaigrette

MUSHROOM ROYALE | 19

Lions Mane | Preserved Shallots | Sourdough

CAVIAR

IMPERIAL GOLDEN OSETRA* | 175 30G

KALUGA HYBRID* | 120 30G

CLASSIC WHITE STURGEON* | 95 30G

Caviar served with

Blinis | Crème Fraiche | Red Onion | Chive | Egg

For Fun +15

Fried Chicken Nuggets | Gaufrette Potato

A LA CARTE

SEARED SCALLOPS | 2PC 26

GULF SHRIMP | 4PC 26

1/2 MAINE LOBSTER COCKTAIL | 40

CHICKEN BREAST | 15

BREAD SERVICE

PARKER HOUSE ROLL | 7

Homemade Bread | Gold European Butter

SIGNATURE SOURDOUGH | 9

Levain | Organic Flour | Gold European Butter

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

